



WOLFGANG PUCK

USE & CARE

Slicer/Shredder Attachment

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Models BPSM50SS Printed in China REV 1.0

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(For use with Stand Mixer
model BPSM0050A2)

wolfgang puck
Bistro
collection





IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.**
- 2** To protect against risk of electrical shock, do not put cord, plug, or mixer body in water or other liquids.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5** Remove beaters and other attachments from mixer before washing.
- 6** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7** The use of accessory attachments not recommended or sold by W.P. Appliances, Inc. for use with this model may cause fire, electric shock or injury.
- 8** Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
- 9** Keep fingers out of discharge opening.
- 10** Blades are very sharp, handle carefully.
- 11** Never feed food by hand. Always use the food pusher.
- 12** Do not use outdoors.
- 13** Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
- 14** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15** Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then grasp the plug and remove it from the outlet, never yank the cord to remove the plug.
- 16** Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



Before Your First Use

Carefully unpack the attachment and remove all packaging materials. To remove any dust that may have accumulated during packaging, disassemble the unit and wash all parts in warm soapy water and dry thoroughly.

Warning

Avoid serious injury! Unit operates with rotating blades. Always use food pusher. Never put your fingers in the food chute while the unit is plugged in.





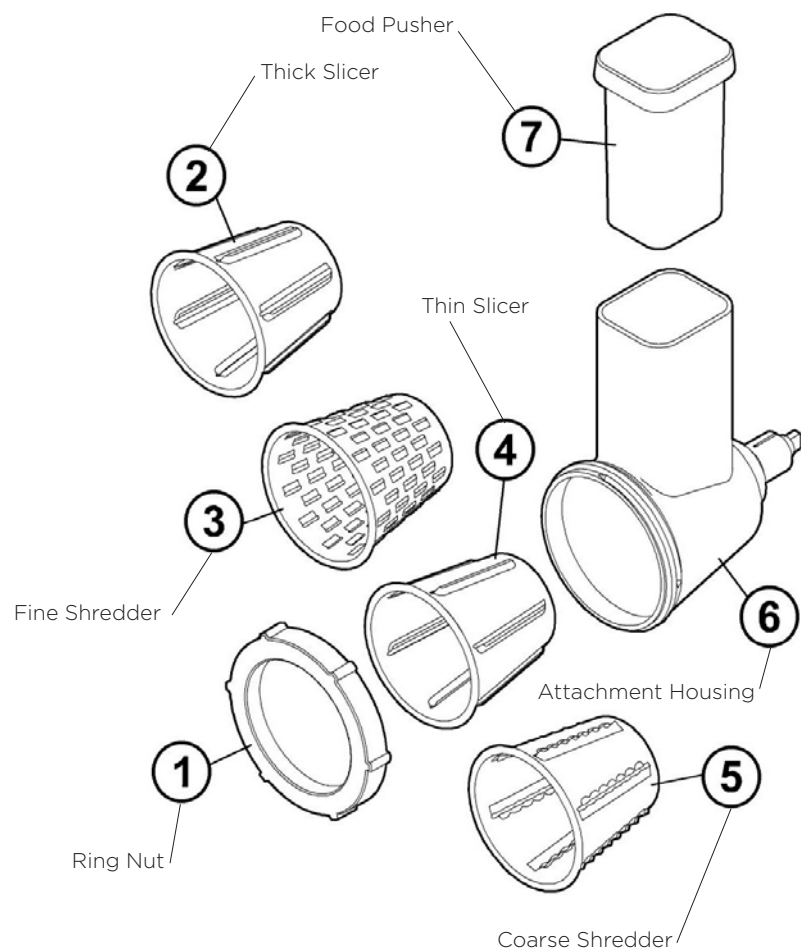
Wolfgang Puck,
owner of the famous
Spago restaurants and
one of the most influential
chef-restauranteurs in
America, is credited with
reviving California's rich
culinary heritage. His
cooking innovations, a
result of blending fresh

California ingredients with his classical French techniques, are
enjoyed by world leaders, stars and fellow chefs alike. He established
other trend-setting restaurants like Postrio, Chinois on Main in Santa
Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian
fusion restaurant in San Diego. Home chefs can also share Mr. Puck's
talents through his cookbooks, cutlery, cookware and, of course,
through his appliances!

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Know Your Slicer / Shredder



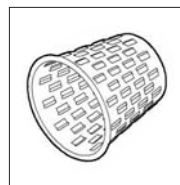
Using Your Slicer/Shredder

Fitting the Slicer/Shredder to the Mixer. To fit the Slicer/Shredder to the Mixer, remove the Front Power Hub Cover of your stand mixer. Then slide the assembled Slicer/Shredder attachment into the outlet turning it slightly so that the shaft engages in the socket with pin located in the hole. Release the catch to lock.

To Use.

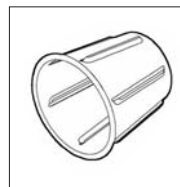
- 1 Place a bowl large enough to catch the ingredients to be processed under the Slicer/Shredder.
- 2 To use the Slicer/Shredder, lift the food pusher and place food in the food chute. Turn to speed 4 and push down on food pusher.

Cones and Their Uses.



Fine Shredder: Finely shreds hard and crisp vegetables, such as carrots, beets, turnips, potatoes, celery, nuts, firm cold cheese, coconut and dry bread.

Coarse Shredder: Coarsely shreds carrots, celery, onions, fruits, nuts or chocolate. Potatoes can be shredded for shoestrings or hash browns.



Thick Slicer: Gives a thick slice for firm foods. Perfect for vegetables that are to be steamed, fried, scalloped or creamed.

Thin Slicer: Thinly slices vegetables for cole slaw, potato chips, sauerkraut, bread and butter pickles, sliced cucumbers, radishes, celery and nuts.

To Change Cones. Unscrew ring nut. In order to avoid injury, use a towel or protective gloves to grip the cone, and slightly turn counterclockwise to loosen from driveshaft and take out. Insert desired cone, and turn cone clockwise to make sure cone is positively located onto driveshaft. Refit ring nut.

Care & Cleaning

The Slicer/Shredder housing and cones are dishwasher safe. Some foods such as carrots may stain the housing. These stains may be removed by using one of the following methods:

- 1 Place in dishwasher and use cycle for normally soiled dishes.
- 2 Rub a small amount of oil or shortening over the stains, wash in warm sudsy water and rinse.



Braised Sweet and Sour Cabbage

Serves 4

INGREDIENTS

1/4 cup peanut or vegetable oil
 1 medium red onion, peeled and halved
 1 cup light brown sugar
 2 large Granny Smith apples, cored and halved
 1/2 cup red wine vinegar
 2 cups red wine
 2 cups orange juice
 1 stick cinnamon
 1 teaspoon ground ginger
 Salt
 Freshly ground pepper
 4 pounds red cabbage, cored and cut into wedges

METHOD

- 1 Preheat oven to 350 degrees.
- 2 Assemble and attach the Slicer/Shredder attachment with the Thick Slicing cone.
- 3 Slice the onion, apples and cabbage.
- 4 Heat a heavy casserole over medium- high heat. Add the oil and the red onion and sauté until the onion turns translucent, about 3 minutes. Sprinkle in the brown sugar and continue sautéing, stirring frequently, until the onion starts to caramelize, about 5 minutes.
- 5 Add the apples, pour in the red wine vinegar, and stir and scrape with a wooden spoon to deglaze the pan. Add the red wine, orange juice, cinnamon stick, ginger, and salt and pepper to taste. Bring liquid to a boil, reduce heat, and simmer for 5 minutes.
- 6 Stir in the cabbage and cook for about 10 minutes on top of the stove. Cover the casserole with its lid or aluminum foil, transfer to the oven, and continue cooking until the cabbage is tender, about 45 minutes.
- 7 Remove the casserole from oven, remove and discard the cinnamon stick, taste the cabbage, and adjust the seasoning if necessary.

Recipe courtesy Debra Murray (Wolfgang Puck HSN Guest Host)

French Onion Soup

Serves 8

INGREDIENTS

6 medium sweet onions, peeled
 4 tablespoons extra virgin olive oil
 1/4 teaspoon salt
 1/4 teaspoon fresh ground pepper
 1/4 teaspoon mustard seeds, crushed
 3 tablespoons extra dry white vermouth
 6 cups beef stock
 1 small bay leaf
 1/4 pound swiss or gruyere cheese
 8 slices French bread, toasted

METHOD

- 1 Attach the Slicer/Shredder attachment. With the Thin Slicing cone attached, slice all the onions. Remove the Thin Slicing cone and add the Fine Grating cone and grate the cheese. Use speed 5 for slicing the onions and grating the cheese.
- 2 In a stock pot or Dutch oven, heat the oil.
- 3 Add the onions to the oil, cook until translucent.
- 4 Add the seasonings to onions and continue to sauté until golden brown.
- 5 Add wine to the onions and with a wooden spoon or spatula, carefully scrape the bottom of the pot to get every little bit up.
- 6 Add the stock and bay leaf to pot and simmer for 20 minutes with out a lid.
- 7 In the meantime, toast the French bread slices. Put the toasted slice in oven safe soup bowls or cups.
- 8 Turn on the broiler. Place bowls or cups onto baking tray.
- 9 Ladle soup into bowls, sprinkle evenly with the cheese.
- 10 Place the tray of soup approximately 4 inches from broiler into oven. Cook until cheese is brown and bubbly. Remove from oven, be extremely careful when serving.

Recipe courtesy Debra Murray (Wolfgang Puck HSN Guest Host)



Gratineed Potatoes

Serves 6 - 8

INGREDIENTS

12 medium potatoes, peeled
 3 cups heavy cream
 3 cloves garlic, 2 of the cloves minced
 1 teaspoon salt
 1/2 teaspoon freshly ground pepper
 6 tablespoons Crème Fraiche (or you may substitute sour cream)
 6 tablespoons grated Swiss cheese

METHOD

- 1 Preheat oven to 325 degrees.
- 2 Prepare a casserole by spraying with non-stick spray, and prepare a larger pan for the casserole to fit into, half filled with hot water.
- 3 Assemble and attach Slicer/Shredder attachment to Stand Mixer using the Thick Slicing cone.
- 4 Slice the potatoes while stand mixer is on speed 3.
- 5 Toss the potatoes with cream, minced garlic and salt and pepper. Place in prepared casserole and bain marie.
- 6 Place bain marie into oven and bake till tender 1 - 1/2 hours. Remove from oven.
- 7 Assemble the Fine Shredder cone to stand mixer and grate the swiss cheese.
- 8 Preheat oven to 450 degrees.
- 9 Rub a large gratin dish or pan with remaining clove of garlic and spread with 4 tablespoons of crème fraiche.
- 10 Pour in half the potatoes. Spread with remaining crème fraiche, and sprinkle top with grated swiss cheese.
- 11 Bake in a bain marie (Larger oven safe container half filled with hot water) for 15 minutes or until golden brown.

Recipe courtesy Wolfgang Puck "Modern French Cooking for the American Kitchen"

Vegetable Chips

Serves 4

INGREDIENTS

1 pound parsnips, peeled and trimmed
 1 pound carrots, peeled and trimmed
 1 pound beets, peeled and trimmed
 1/2 pound baking potato, scrubbed not peeled
 1/2 pound onion
 Peanut oil for frying
 1/2 cup all-purpose flour
 Salt and freshly ground pepper, for sprinkling after frying

METHOD

- 1 Assemble and attach Slicer/Shredder attachment to stand mixer using the Thin Slicing cone.
- 2 Place each vegetable, one at a time through feed tube, with beet being last. Turning the mixer to speed 5, proceed to slice all the vegetables.
- 3 Keep the beets and potatoes in separate bowls of cold water and cover. In a deep fryer, or a large pot, bring peanut oil to 325 - 350 degrees. Starting with parsnips, drop a few at a time into the hot oil. Cook until lightly browned on both sides, 1 -2 minutes. Quickly remove from oil using a slotted spoon or turner, drain on a clean paper towel. Quickly sprinkle lightly with salt and pepper.
- 4 Repeat with the carrots, potatoes and beets.
- 5 Place the flour in a bowl or large dish. Dredge the onions in the flour, shaking off the extra flour. Fry and drain as above a few at a time. Season with salt and pepper. Serve warm or at room temperature, a few of each vegetable for each serving.

Recipe courtesy Wolfgang "Adventures in the Kitchen"



Zucchini Bread

Serves 6

INGREDIENTS

- 2/3 cup unsalted butter, softened
- 2 2/3 cups sugar
- 4 large eggs
- 3 medium zucchini
- 2/3 cup water
- 3 1/2 cups all purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon, ground
- 2/3 cup pecans, chopped
- 1 teaspoon vanilla

METHOD

- 1 Preheat oven to 350 degrees. Prepare the loaf pans by spraying well with non-stick spray.
- 2 Assemble and attach the Slicer/Shredder attachment with the Coarse Shredding cone attached.
- 3 Shred the zucchini with stand mixer on speed 4.
- 4 Place the sugar and butter into the large bowl of stand mixer with the flat beater attached. Turn to speed 5 and beat until butter is very creamy. Add the eggs one at a time through the hatch.
- 5 Scrape down the sides of the bowl with a spatula. Measure all the dry ingredients onto a sheet of parchment paper or foil, fold the paper in half forming a pouring device slowly add the dry ingredients through the hatch.
- 6 Mix for 20 seconds on speed 2. Tilt the mixer head back and scrape down sides of bowl again and add zucchini, water, pecans and vanilla.
- 7 Beat on speed 3 for several minutes more until all the ingredients are well mixed.
- 8 Pour the batter into the prepared pans.
- 9 Bake until a skewer placed in the center of loaf comes out clean. Approximately 1 hour.

Recipe courtesy Debra Murray (Wolfgang Puck HSN Guest Host)

Recipe Notes

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